KORYO™

USER'S MANUAL

WARRANTY 1 YEAR

KHF 2215

HEALTHY FRYER

HEALTHY WAY TO FRY WITH LESS OIL

Due to our continuous process of product developments and improvements the contents may vary from that shown on this manual.

Dear Customer,

Congratulations! Thank you for buying this KORYO appliance. Your new HEALTHY FRYER has been designed for your convenience. We are sure you will get many years of trouble free service from this appliance.

Before commissioning this device please read this user manual carefully. Please retain this user manual, warranty certificate, sales receipt and if possible carton with the inner packaging.

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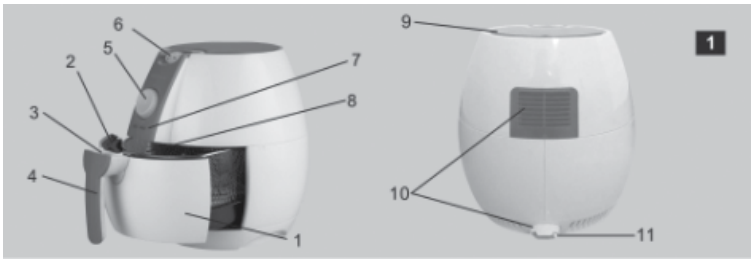
Introduction

This all new HEALTHY FRYER provides an easy and healthy way of preparing your favorite food. By using high speed air circulation and a top grill, it is able to make numerous dishes. The best part is that the HEALTHY FRYER heats food at all directions without the need of any oil.

General description (Fig.1)



1. Pan
2. Basket
3. Basket release button
4. Basket handle
5. Timer (0-30min.) / power-on knob
6. Temperature control knob (80-200ºC)
7. Heating-up light
8. Power-on light
9. Air inlet
10. Air outlet openings
11. Mains cord

Important

Please read this manual carefully before using the appliance and retain for future reference.

Danger

- Do not immerse the housing in water or rinse it under the tap, because appliance contains electrical and heating components.
- To prevent electric shock or short-circuit, do not let any water or other liquid enter the appliance.
- To fry always keep all the ingredients in the basket provided, to prevent it from coming in contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is in operation.
- Do not fill the pan with oil as this may cause a fire hazard.
- Do not touch the inside of the appliance while it is in operation.

Warning

- Check if the voltage indicated on the appliance is in accordance with the local mains voltage before connecting the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance is found damaged.
- If the mains cord is damaged, it must be replaced by Koryo authorized service center to avoid any hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Supervise children to ensure that they do not play with the appliance.

  Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.

- Keep the mains cord away from hot surfaces.
- Do not operate the appliance with wet hands.
- Do not plug the appliance to un-earthed wall socket to avoid any hazard or electric shock.
- Do not operate this appliance by means of an external timer.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the appliance unattended while in operation.
- During hot healthy frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use (Fig.2).
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

Caution

- Ensure the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- The warranty will be void if the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, company refuses any liability for damage caused.
- Do not attempt to repair the appliance yourself, otherwise the warranty becomes void. Always take the appliance to your near-by Koryo authorized service center for service or repair.
- Always unplug the appliance when not in operation or before storing.
- Always allow the appliance to cool down for approx. 30 minutes before you handle or clean it safely.

Automatic switch-off

This appliance has a built in timer, and it automatically shut down the appliance when count-down reaches zero. The appliance produces a bell sound and switches off automatically. You can switch off the appliance manually, by turning the timer knob anticlockwise to 0.

Electromagnetic fields (EMF)

This appliance complies with all standards regarding Electro-Magnetic Fields (EMF). Under proper handling and in accordance to the instructions in this user manual, there is no harm to human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a cloth. And there is no need to fill the pan or the frying pot with oil as the appliance works on hot air.

Preparing for use

1. Place the appliance on a stable, horizontal and even surface.
   Do not place the appliance on non-heat-resistant surface.
2. Put the basket properly in the pan. (fig.3).
   Do not fill the pan with oil or any other liquid.
   Do not put anything on top of the appliance,
   this will disrupts the airflow which will affect the final result of frying.

Hot healthy frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the HEALTHY FRYER. (fig.4)
3. Place the ingredients in the basket.
   Note: Do not exceed the MAX indication (see section 'settings'), as it may effect the quality of the food.
4. Slide the pan back into the HEALTHY FRYER (fig.5)
   Never use the pan without the basket in it.
   Caution: Do not touch the pan during and in short-time after use, as it gets very hot. Only hold the pan by the handle.
5. Turn the temperature control knob to the proper temperature. See section 'Settings' in this chapter to determine the right temperature (fig.6).
6. Determine the required preparation time for the ingredient (see section 'Settings').
7. To switch on the appliance, turn the timer knob to the required preparation time (fig.7).
   Add 3 minutes to preparation time if the appliance is cold
   Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (approximately 3 to 4 minutes). Then fill the basket with the ingredients and turn the timer knob to the required preparation time.
   a. The power-on light and the heating-up light lit up.
   b. The timer starts counting down the set preparation time.
   c. During the hot healthy frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
   d. Excess oil from the ingredients is collected on the bottom of the pan.

8. Some ingredients require to shaking halfway during the preparation time (see section 'Settings'). Pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the HEALTHY FRYER (fig.8).
   Caution: Do not press the button of the handle during shaking. (fig.9)
   Tip: To reduce the weight, remove the basket from the pan and shake the basket only. You can do this by pulling the pan out of the appliance, place it on a heat-resistant surface and press the basket release button. (fig.10,11).
   Tip: If you want to shake the ingredients in the middle of frying, set the timer to half the preparation time, you will hear the timer bell sound. Then take out the pan and shake.

However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on the heat-resistant surface.

   Note: You can also switch off the appliance manually.
   Turn the temperature control knob to 0 (fig.9).

10. Check if the ingredients are ready.
    If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

    The pan and the ingredients are hot after hot healthy frying. Depending on the type of the ingredients in the HEALTHY FRYER, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate. (fig.12)

    Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

13. When a batch of ingredients is ready, the HEALTHY FRYER is instantly ready for preparing another batch.

Settings

The following table will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the High Speed Air Circulate Technology reheats the air inside the appliance instantly, pulling the pan out of the appliance during hot healthy frying disturbs the process.

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Brush some oil to fresh potatoes for a crispy result. Fry your ingredients in the HEALTHY FRYER within a few minutes after you brushing the oil.*
- Do not prepare extremely greasy ingredients such as sausages in the HEALTHY FRYER.
- Snacks which can be prepared in an oven can also be prepared in the HEALTHY FRYER.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in HEALTHY FRYER basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the HEALTHY FRYER to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200	Shake	
Thick frozen fries	300-700	11-20	200	Shake	
Home-made fries (8×8mm)	300-800	16-20	200	Shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	Shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	Shake	
Potato gratin	500	15-18	200	Shake	
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Cleaning

Clean the appliance after every use.

1. Remove the mains plug from the wall socket and make the appliance cool down.
   Note: Remove the pan to let the HEALTHY FRYER cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and basket with hot water, if required wash with liquid soap and a non-abrasive sponge.
   You can remove any remaining dirt by degreasing liquid.
   Note: The pan and basket are dishwasher-proof.
   Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.
4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance from the power supply plug after the use.
2. Make sure all parts are clean and dry.

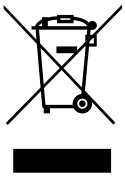
Troubleshooting

Problem	Possible cause	Solution
The HEALTHY FRYER does not work	The appliance is not plugged in	Put the mains plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required preparation time to switch on the appliance
The ingredients fried with the HEALTHY FRYER are not done properly	The amount of ingredients in the basket is too large.	Put smaller batches of ingredients in the basket. Smaller batches are fried move evenly
	The set temperature is too low.	Turn the temperature control knob to the required Temperature setting (see section ‘settings’).
The ingredients are fried unevenly in the HEALTHY FRYER	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section ‘Settings’
Fried snacks are not crispy when they come out of the HEALTHY FRYER	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a Click.

White smoke Comes out from the Appliance.	You are preparing greasy ingredients	When you fry greasy ingredients in the HEALTHY FRYER., a large amount of oil will leak into the pan. The oil produces smoke and the pan may heat up More than usual. This does not affect the appliance Or the end result.
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried Unevenly in the HEALTHY FRYER	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the HEALTHY FRYER	The crispiness of the fries depends on the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.

E-Waste disposal

This symbol on the product or on the container indicates that this product cannot be treated as general waste. The user is responsible for disposing this kind of waste by throwing them away at a “recycling point” specifically for electrical and electronic waste. Selective collection and electrical equipment recycling contribute to preserve natural resources and warrant waste recycling to protect environment and health.



For the purpose of recycling to facilitate effective utilization of resources, please return this product to a nearby authorized collection center, registered dismantler, recycler, service center when disposing of this product.

In case of further assistance please visit our website www.koryoworld.com or write to feedback@koryoworld.com for further information on authorized collection centers.

संसाधनों का प्रभावी उपयोग सुगम बनाने हेतु पुनः चक्रण के प्रयोजन से इस उत्पाद को कृपया निकटवर्ती अधिकृत संग्रहण केंद्र, पंजीकृत भंजक या रिसाइकिलर (पुनः चक्रण्कर्त्ता) को वापस करे ।

संग्रहण केंद्रों इत्यादि के बारे में अधिक जानकारी के लिए कृपया कंपनी की वेबसाइट www.koryoworld.com देखे या लिखे feedback@koryoworld.com

Warranty

This product comes with a warranty of 12 months from the date of purchase as specified on the warranty card.

This is against all defective material or workmanship. In the event of a defect, Future Retail Limited or KORYO Authorized Service Centre undertakes to repair the set, free of charge, during the warranty period.

In the event of a defect developing in the product, contact KORYO Customer Care or KORYO Authorized Service Centre and provide information about the defect, the model number and serial number of the product.

THIS WARRANTY IS VOID IF

1. The completely filled warranty card or invoice is not presented to the authorised personnel at the time of servicing of the product.
2. The product is not operated according to the instructions given in the user manual.
3. Defects are caused by improper or reckless use.
4. Modifications or alterations have been made to the product or if the product has been tampered with, in any manner whatsoever.
5. Repairs to the product are carried out by anyone other than an authorised company representative.
6. For defects other than faulty parts or workmanship such as damage due to lightning, abnormal voltage, spillages, dust, accidental damage, etc.
7. The serial number is deleted or altered.
8. Used for any non–domestic purpose.

OTHER TERMS AND CONDITIONS

1. Repairs or replacement will be carried out either by a Future Retail Limited authorised customer care centre of Koryo or by any authorized representative of Koryo.
2. All expenses incurred in dropping and collecting the unit(s) or part(s) thereof from the Customer Service Centre, as well as any other expenses and incidentals will be borne by the customer.
3. Whilst the company will make every effort to carry out repairs at the earliest, it is made expressly clear that the company is under no obligation to do so in a specified period of time.
4. The company or its authorised customer centre reserves the right to retain any part(s) or component(s) replaced at its discretion, in the event of a defect being noticed in the equipment during the warranty
5. The warranty period starts from the date of purchase from our authorised dealers / stores only.
6. The warranty shall not apply on breakage or/and damage of Ceramic Body Parts, Plastic Parts, Plastic Body, Handles, Coupler, Blade, Lid, Bezel, Mount, Stand.
7. Parts Repairs or Replaced under this warranty are warranted only for the remainder of original warranty period, i.e., no fresh warranty period shall commence for the said replaced/repaired part.
8. This product carries an On-Site warranty, which means the Koryo authorized service center technician would be attending to the call at customer's premises.
9. Please contact Koryo customer care to know the details of Koryo authorized service centers.
10. The decision of company is final and binding on all matters out of this warranty.
11. Any dispute arising out of this warranty shall be subject to Mumbai jurisdiction only. Any notices to be given to the provision of this warranty shall be marked to the address mentioned in the booklet.

Warranty card

WARRANTY CARD

THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED BY THE DEALER ON DATE OF PURCHASE

MODEL NO : _____ SERIAL NO : _____

CUSTOMER NAME : _____

ADDRESS : _____

_____

_____

PHONE NO : RESIDENCE : _____ OFFICE : _____

INVOICE/CASH BILL NO : _____

DATE OF PURCHASE : _____

CUSTOMER SIGNATURE : _____

DEALER'S STAMP

* For service request kindly contact Customer Care Centre at : 1800-425-7722, 080-26577722
* Please mail in queries to feedback@koryoworld.com

Also Available		
Microwave Ovens	Slow Juicer	Split Air Conditioners
Oven Toaster Grillers (OTG)	Juicer Mixer Grinders	Window Conditioners
Pop-Up Toasters	Mixer Grinders	Storage Water Heaters
Sandwich Makers	Juice Extractors	Instant Water Heaters
Induction Cook-Tops	Food Processors	Immersion Heater
Electric Cookers	Food Steamer	Room Heaters
Coffee/Tea Makers	Choppers	Vacuum Cleaners
Hand Blenders	Steam Irons	Washing Machines
Rechargeable Fans	Dry Irons	Emergency Lights
Hair Dryer	LED TVs	Stabilizers
Ceiling Fans	Table Fans	

KORYO™

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